





USDA Foods Fact Sheet for Schools & Child Nutrition Institutions

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(last updated, 11-8-11)

100208 - APPLESAUCE, CANNED, UNSWEETENED, #10

Nutrition Information

CATEGORY	Vegetables/Fruits	Applesauce, unsweetened, without salt		
PRODUCT DESCRIPTION	U.S. Grade A canned, unsweetened applesauce, regular (pureed) form.		½ cup (61 g)	½ cup (122 g)
PACK/YIELD	 6/#10 cans per case. One #10 can AP yields about 108 oz (12 cups) applesauce and provides about 47.6 ¼-cup servings applesauce. CN Crediting: ¼ cup applesauce provides ¼ cup fruit. 	Calories Protein Carbohydrate Dietary Fiber Sugars	26 0.10 g 6.89 g 0.7 g 6.15 g	51 0.21 g 13.77 g 1.5 g 12.31 g
STORAGE	 Store unopened canned applesauce in a cool, dry place. Never store canned goods in a damp storage area or any place exposed to high or low temperature extremes. Store opened canned applesauce covered and labeled in a dated nonmetallic container under refrigeration. Use First-In-First-Out (FIFO) storage practices to ensure use of older product first. 	Total Fat Saturated Fat Trans Fat Cholesterol Iron Calcium Sodium Magnesium Potassium	0.03 g 0.01 g 0 g 0 mg 0.07 mg 2 mg 1 mg 2 mg 46 mg	0.06 g 0.01 g 0 g 0 mg 0.15 mg 4 mg 2 mg 4 mg 92 mg
PREPARATION/ COOKING INSTRUCTIONS	 Use a clean cloth to wash the lids of canned foods before opening to keep dirt from getting into the food. Use a clean and sanitized can opener. Applesauce can be used right from the can, chilled or at room temperature. 	Vitamin A Vitamin A Vitamin C Vitamin E	18 IU 1 RAE 0.7 mg 0.13 mg	35 IU 1 RAE 1.5 mg 0.27 mg







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USES AND TIPS	 Serve chilled applesauce plain, with raisins, or spiced as a side dish or dessert. Applesauce goes well with poultry or pork Hot or cold applesauce is a good topping for pancakes, French toast, or waffles or top gingerbread with chilled applesauce. Use applesauce as directed in recipes for baked items.
FOOD SAFETY INFORMATIO N	 Can linings might discolor or corrode when metal reacts with some foods for various reasons. NEVER USE food from cans that are leaking, bulging, or are badly dented. DON'T TASTE canned food with a foul odor, or that spurts liquid from the container when opened. Cook foods to the appropriate end-point temperature as specified in your School Food Safety Plan, which should meet your State and local health department requirements.
BEST IF USED BY GUIDANCE	 For guidance on how to effectively manage, store, and maintain USDA Foods, please visit the FDD Website at: http://www.fns.usda.gov/fdd/facts/biubguidance.htm. For additional information on product dating, go to page 13 of <i>Choice Plus Food Safety Supplement</i> at: http://nfsmi-web01.nfsmi.olemiss.edu/documentlibraryfiles/PDF/20080206043207.pdf.

Nutrient values in this nutrition information section are from the USDA National Nutrient Database for Standard Reference, or are average values from vendors who provide USDA Foods. Please refer to the product's Nutrition Facts label or ingredient list for product-specific information.